

## Some local products selected by the Mas des Bardes for sale on site:

### Pistou soup



The flavors of Provence thanks to this soup in which you will find vegetables (red beans, carrots, zucchini, potatoes, green beans) and smoked brisket. To be enjoyed in summer and winter!

For 2 meals for 2 people (or 1 meal to 4). Reheat in the microwave or saucepan.  
7.5 Euros per jar of 900g

### Camargue bull gardianne PDO and potatoes



The gardianne de taureau is a typical Provençal dish that honors the meat of Camargue bull (Protected Designation of Origin), cooked like a red wine daube, and accompanied in this jar of potatoes.

For 1 meal for 2 people. Reheat in the microwave or saucepan.  
11,5 Euros per jar of 400g

### Fricassée of slices of squid and Camargue rice



Cooked with tomato sauce and white wine, this fricassée of slices of squid is accompanied by Camargue rice (Protected Geographical Indication).

For 1 meal for 2 people. Reheat in the microwave or saucepan.  
8 Euros per jar of 400g

### Daube d'Avignon and vegetables:



This preparation of lamb meat cooked in white wine and accompanied by vegetables (carrots, potatoes, artichokes and peas) is a specialty of the city of Avignon.

For 1 meal for 2 people. Reheat in the microwave or saucepan.  
13 Euros per jar of 400g

## **For the aperitif or the entrance:**

Spreads 90g

Black olive tapenade 4 € Dried tomato confit 4 € Artichoke cream with truffle 5.5 €



The gourmet terrine with olives 150g 5,5 €  
or marc de Vaqueyras

Dry Sausage Provençal herbs or Nyons Olives  
300g 9 €



Les Krac 100g 5 €  
Tomatoes, onions, almonds or  
Sesame, thyme, oregano

Local craft beer La Déjantée  
olives, almonds or blonde or triple (Abbey beer type)  
75 cl 7 €



## **For breakfast, snack, or dessert**



Orange blossom shuttles

Shortbread figs

Strawberry or apricot

Caramel pears

4 €

5€

marmelade 6 €

8,5 €

## The Mas des Bardes

Consumption form to be completed and submitted for payment at  
the end of your stay

Name..... Cottage :  Luberon  Alpilles  Ventoux

Produce	Unit Price	Quantity
<b>Tartinables 90g</b>		
Dried tomato confit	4 euros	
Artichoke cream with truffle	5.5 euros	
Black olive tapenade	4 euros	
<b>Terrines 180g</b> with olives or old marc from Vaqueyras	5,5 euros	
<b>Dry Sausage</b> Provençal herbs or Olives300g	9 euros	
<b>Crunchy (Krac) 150 g</b>	5 euros	
<b>Ready meals</b>		
Ratatouille 290g	5.5 euros	
Pistou soup 900g	7.5 euros	
Gardianne bull 400g	11,5 euros	
Squid fricassée 400g	8 euros	
Daube d'Avignon 400g	13 euros	
<b>Sweet biscuits 180g</b>		
Orange blossom shuttles	4 euros	
Shortbread figs	5 euros	
<b>Marmelade 315 g</b>	6 euros	
<b>Williams pears with caramel</b> <b>(540g/170g)</b>	8.5 euros	
<b>Wines PDO Côtes du Rhône Coat of arms Demazet Morières-les-Avignon</b> - Rosé or White or red 0.75l	7 euros	
<b>Local craft beer La Déjantée</b> , blonde or triple (Abbey beer type) 75 cl	7 euros	
<b>fruit juice</b> 25 cl	2 euros	
<b>Extra coffee capsules</b> (1 capsule per day per person offered)	0.5 euros	

Date :

Signature :

Payment by credit card, check or cash.

NB: Coffee (ground coffee and 1 capsule / person / day), tea, sugar, oil, vinegar, salt, pepper, spring water are available free of charge for any stay by the Mas des Bardes. A bottle of rosé wine is also offered for any one-week stay. They are therefore not to be reported on this sheet.